



mister french

new york

FULL & PARTIAL BUYOUT GUIDE

welcome to mister french

Thank you for considering Mister French for your event! Mister French is a worldclass venue for private events and we are delighted to take you on a quick tour of everything we have to offer. Whether for a company gathering, holiday party, bridal or baby shower, product launch, charity gala, or a myriad of other occasions, Mister French delivers a stunning venue with unparalleled culinary, beverage, and entertainment programming. Welcome to our world!





main dining room

capacity: 175



back atrium

capacity: 65



bar area

capacity: 100

venue overview & highlights

4,500 square feet

restaurant seating for 175 ppl

standing/cocktail reception 400 ppl

full-service bar

dj booth w/pioneer dj controller

a/v display screens

full catering menu

private dining room

open kitchen



the mister french advantage

full and partial buyouts available.

food offerings bespoke to your needs –
customize any combination of butler passed, canapés
plated meals, buffet, and dessert stations.

tiered and customizable beverage plans are available –
hosted cocktail bar, passed wine & champagne –
standard to ultra premium

entertainment

access to mister french's celebrated roster of
exceptional live entertainment, dj, and performance acts.

audio visual

2 wireless mics,
projection screen, +3 bar area tvs, and
dj booth set up & equipment.
inquire within for additional lighting
options and theming.





passed hors d'oeuvre

duck & waffle, kumquat hot honey
seared wagyu deviled eggs pink peppercorn
french dip crisps
smoked salmon, everything bagel gougeres
bacon au poivre & uni, jalapeno, sticky rice
frog legs pistou aioli
gruyère tempura basil pesto
crispy artichokes pecorino aioli
steak toast avocado, pickled mushrooms
crab cake lemon ginger mayo
beet tartare goat cheese

pomme rossi sea urchin
pomme soufflé herb de provence salt
bearnaise comisquies with caviar
tuna tartar ginger wonton
seared scallop potato lemon foam
salsify tuile winter spice
deviled egg wagyu beef
wine braised apple and bacon
white truffle cream puff
vadouvan granola carrots
octopus provanccail

lamb chops rosemary and mint
radish & butter green salt
goat cheese ratatouille tart
mushroom tempura
celery root truffle grapes
crispy brussels sprouts
mini savory cones | seasonal preparation

choice of 3 hors d'oeuvres
first hour | 35 pp second hour | 25 pp

*minimum party size required



entrées (q̄sɪp uɪəw)

saint jacques

sea scallops, sunchokes, mussel provençal sauce

flétan

halibut, lobster, leeks, sea bean, bisque, caviar

cotelette d'agneau

lamb chop, cipolini onions, black garlic paste, beetroot pureé

poulet rôti

roasted chicken, pomme aligot, heirloom carrots,
hen of the wood

loup de mer

wild sea bass, celeriac pureé, smoked bacon, chicory
red wine sauce

magret de canard

duck breast, figs, farroto, braised endive, vanilla-orange jus

petit filet de boeuf

bearnaise dauphine

cote de boeuf

26 oz lafrieda dry aged tomahawk, chimichurri

sole meunière

whole 22 oz dover sole



hors d'oeuvres (sɪəziˈædə)

seared tuna niçoise haricots vert, egg yolk, olive tapenade

confit de canard duck leg, pommes saladaise, frisée, foie de volaille

betteraves roti beets, truffle goat cheese, quinoa, blood orange

oysters gratinées chamagne cream, breadcrumbs

beau soleil oysters, blood orange, cucumber, mignonette

poulpe confit octopus, shishito,, fingerlings potatoes, smoked oil

tartare de boeuf beef tartare, bone marrow, cured egg yolk

squid ink gnocchi uni butter, iberico ham, garlic foam, yvea tendrils

à partager (ʒuːˈnæʃ)

duck & gaufrettes kumquat hot honey

devild eggs seared wagyu, pink peppercorn

french dip crisps wagyu, gruyere, confit onions

fromage saint albens cows milk, roquefort sheep milks, conté cows milk

bacon au poivre uni, sticky rice

wagyu tongue truffle celery, smoked mayo

moules marinière steamed mussels, shallots, garlic, white wine

moules roquefort steamed mussels, blue cheese, white wine, cream

escargot de bourgogne snails, parsley butter, garlic

garnitures (səpɪs)

14 carrots gold, sunflower seeds, honey yogurt lemon confit

shishito peppers, bonito flakes, lime zest

roasted hen of the wood, truffle pistachio vinaigrette

choux bruxelles, charred kale sprouts, lemon vinaigrette

desserts

chocolate hazelnut cake

whipped cream | chocolate sauce

crème brûlée

vanilla bean | currents in casis | sablé cookie

yogurt panna cotta parfait

mango gelée| raspberries | candied coconut | crisp meringue

baked alaska

pistachio & amarena cherry shortbread

pistachio ice cream | meringue

ice cream or sorbet

mille feuille

white chocolate mousse | banana cream | strawberries

bananas | raspberry sauce

warm cinnamon sugar donuts

passionfruit caramel | chocolate syrup | whipped cream

assorted berries & whipped cream



open bar packages

beer & wine

red and white wine, bottled beer
non-alcoholic juices & soft drinks

first two hours | 55 pp
additional hours | 15 pp

standard

well liquor, red and white wine, bottled beer
non-alcoholic juices & soft drinks

first two hours | 65 pp
additional hours | 20 pp

premium

premium liquor, rosé, red and white wine
bottled beer, non-alcoholic juices & soft drinks

first two hours | 75 pp
additional hours | 25 pp

— top shelf prices available upon request —
*minimum party size required

beverage packages

standard

wine

bowtie, era organic pinot grigio

draft cider

aval rose cider

bottled beers

kronenbourg 1664, peroni

vodka

stoli elit

gin

new amsterdam

tequila

cenote, lunazul

rum

bacardi

scotch

monkey shoulder

bourbon/whiskey

evan williams, jack daniels

premium

wine

bowtie, era organic pinot grigio, l'umami pinot noir

macari rose

draft cider

aval rose cider

bottled beers

kronenbourg 1664, kronenbourg blanc, peroni

vodka

grey goose, titos, belvedere, ketel one, stoliv elit

gin

nolets, hendrick's

tequila

patron silver, patron reposado, jaja blanco, jaja re-pasado, jaja anejo, viva joven

mezcal

montelobos

rum

bacardi, diplomatico blanco

scotch

johnnie walker black

bourbon/whiskey

bulleit bourbon, bulleit rye, jack daniels

top shelf

wine

bordeaux chateau des laurets, routestock cabernet sauvignon, domaine bernard fleuriet et fils, camille giroud bourgogne blanc

beers

ALL

vodka

grey goose, titos, belvedere, ketel one, ketel one, stoli elit

gin

nolets, hendrick's,

tequila

patron silver, patron reposado, patron estate don julio 1942 (with price bump)

rum

bacardi, diplomatico blanco, diplomatico reserva

scotch

johnnie walker black, macallan 12, glenlivet 12

bourbon/whiskey

bulleit bourbon, bulleit rye, jack daniels, jameson, whistle pig rye



entertainment packages

burlesque dancers

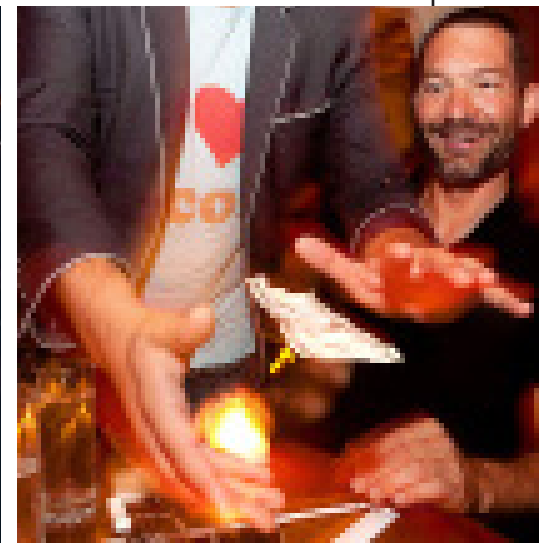
magician

aerialists

live bands

jazz singers

dj



buyout policies

client walk - through

We require for any partial or full buyout that we walk the space together with our clients to ensure our space meets the requirements and to flush out any operational concerns together before we proceed. This ensures we will have the proper venue setup ready to go the night of your event!

venue capacity restrictions

We are comfortable handling groups from 0-400 persons. If you are looking to host a group larger than this please let us know right away. There are ways to host groups up to 500 persons however depending on the style of event you are looking to do will determine whether or not it is possible!

menu selections and pricing

Pricing is based on guest counts as well as desired food packages desired. Once you have an idea of what would be suitable for your group please let us know so we may draft up a proposal for your event.

proposal

Proposals are an outline of our event, detail costs, menu selections, run of show and number of guests for your event. Proposals are for discussion and negotiation purposes before placing a deposit to guarantee and contract your preferred event space and timing.

explanation of fees

Taxes, gratuity and administrative fees do apply. Other fees may include, staffing fee, entertainment costs, rental fees, A/V fees, security fees. All applicable fees are included as line items on proposals.

contract

When you receive your invoice, you will also receive an event contract that outlines among other things our deposit & cancellation policies.

deposit

A 50% deposit is required in order to secure your event.

cancellation policy

Once your event contract is signed, deposit received cancellation policies as outlined in the event contract are applicable.





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